

SIZE OF FARM A SUCCESS FACTOR

Results of Survey Conducted by Department of Agriculture in Ozark Region.

ADVANTAGE OF VALLEY LANDS

Dairy Industry Would Become More Profitable if Cows of Greater Productive Capacity Were Introduced by Farmers.

(Prepared by the United States Department of Agriculture.)

That the size of the farm has much to do with the success of the owner is shown by results of a survey conducted by the United States Department of Agriculture in five counties in the south and southeastern Ozark region of Missouri. The operation of a general farm in the Ozarks with much less than 40 acres of land for crops is exceedingly unsatisfactory, regardless of the location of the farm, whether among the valleys or the hills.

Study Many Kinds of Farms.

The report of the survey published by the department as Department Bulletin 941, entitled "Farm Management



Typical Dairy Herd in Ozark Region.

In the Ozark Region of Missouri, is based on the study of the organization and management of 79 farms, 31 of which are representative of conditions of rolling and hilly uplands, and 48 of valley and level uplands. The topographical structure to a large extent determines the agricultural value of the land, says the report. As a rule the operator of a valley or level upland farm has a decided advantage over the operator of the rough farm. After deducting from their total receipts the year's operating expenses, including the value of family labor and allowing 5 per cent interest on the capital invested, the survey shows that the operators of rolling and hilly farms had, in 1917, an average labor income of \$300, and those operating valley or level upland farms an average of \$440.

Of the 79 farms studied, 20 per cent had no labor income after allowing for the deductions referred to, and 21 per cent had a labor income above \$1,000. Labor incomes earned by typical operators indicate that one having much less than 40 acres of crop land for a general live-stock farm has a rather poor chance of financial success.

Better Cows Would Increase Income.

Live-stock farming is the principal agricultural industry of the region. The use of cows for dairy purposes is increasing. The average annual production per cow of 78 cows on the better class of dairy farms in the area covered by the survey was 142 pounds of butterfat. This industry, says the report, would become more profitable if cows of greater productive capacity were introduced, and the production would be increased if the feeding of better-balanced rations was practiced more generally. Pasturage is the foundation of a live-stock industry, but natural pastures can be greatly

improved by thinning out woodland areas, keeping the underbrush down, and sowing tame grasses.

For greater assurance of live-stock feeds during the summer droughts, to which the section is liable, many farmers plant sorghum, millet, and kafir corn as auxiliary hay crops. On better-managed farms silage is also produced for winter feed and sometimes to supplement the pasture during summer droughts. With proper care alfalfa, clover, soy beans and cowpeas are grown, the possibility of these crops, both for hay and grazing, being clearly recognized.

The soils of the region have a wide variation in natural fertility and productivity. They are usually porous, owing to the large content of stone and gravel. As a result, air and water circulate through them freely, and when they are put under cultivation the humus content is quickly lost unless a system of farming is adopted in which provision is made to replenish the supply. If the humus content is lost the water-holding capacity of the soils is greatly reduced, and, as a result, crops suffer severely during the summer droughts and profitable yields are then almost impossible.

DEHORNED STEER IS EASILY CONTROLLED

Insures Animal More Equal Chance at Feed Trough.

Renders Animal Less Dangerous to Attendants and Prevents Trouble in Shipping—Treat Calves When Very Young.

(Prepared by the United States Department of Agriculture.)

Dehorning cattle makes it easier to handle the animals and insures that each one will have a more equal chance at the feed trough. It renders the animals less dangerous to attendants and prevents them from goring one another in the feed lot or in transit to market. The practice of dehorning is almost universal so far as high grade beef steers are concerned. It is often desirable to dehorn the heifers as well as the steers, especially when they are to be fed in troughs for a part of the year.

Calves may be dehorned when a few days old by treating the undeveloped horns with caustic soda or caustic potash, taking care that it does not wash into the eyes.

If the horns are allowed to develop, it becomes necessary to cut them off. Clippers made for the purpose may be



Animal in Dehorning Crate Ready for Operation.

used on the younger animals. With older cattle a saw is best, as it prevents crushing, and the friction of the blade causes the blood vessels to clot and heal quickly. The work should not be done in warm weather, as the wound may become infested with screw worms.

PORK DAY IS ANNUAL EVENT

Hog Producer Witnesses Sale of His Animals and Learns Reason for Different Prices.

Pork day is one of the big annual events of Kings county, California. It comes in October usually. In this contest the farm bureau center is the unit, and every farm bureau in the contest advances one carload of hogs to be exhibited and rated by an expert judge. Every farm bureau center must have at least six consignors to the load, thus preventing any big concern from exhibiting a carload. In the contest last fall six farm bureau centers as well as a boys' pig club took part in the contest. Ten carloads were auctioned in addition to seven cars that had been in the contest.

The county agent leader says in his annual report to the United States Department of Agriculture: "There seems to be no more convincing argument to a hog producer than to see the actual sales of his animals take

place and to know the difference in price paid for a superior quality animal.

Farm bureau sales of this kind were started in California in 1916 on the initiative of the county agent of Kern county. They are now becoming common in all pork-producing counties of the state. There were 175 such sales in 1920, with sales aggregating \$1,400,000.

LOSS OF VIRGIN FERTILITY

Sufficient Quantities of Plantfood Necessary in Soils to Maintain Productiveness.

To maintain the productiveness of a soil it is necessary to preserve within the soil sufficient quantities of available plant food at least to prevent the yield from falling off after a period of cropping. Hundreds of field experiments have demonstrated that the best soils will gradually lose their virgin fertility unless more than ordinary care is given to the cropping system, and the return of plant foods.



We must express ourselves in order to grow and in order to reach our destined goal; and we express ourselves properly only when we try to make things better both in ourselves and in our environment.

FOOD FOR THE FAMILY.

For those whose meat products are somewhat or entirely restricted the following recipe will be found welcome:

Peanut Roast.—Mix thoroughly two cupsful of peanut butter with one cupful of milk. Add four well-beaten eggs. Stir in one quart of slightly roasted breadcrumbs, two

grated onions, two cupsful of hot mashed potatoes, two teaspoonfuls of salt, one tablespoonful of summer savory. Bake one hour in a well-greased bread tin. Serve garnished with parsley and molds of cranberry jelly.

Nut Chops.—Trim crusts of bread, (whole wheat), spread with peanut butter and cut in oblong pieces. Dip in egg, add six tablespoonfuls of cream, dip in cracker crumbs, place in a buttered pan and bake until brown.

Halibut with Salt Pork.—Cut fat salt pork in very thin slices, then cut each slice in strips about three-eighths of an inch wide, but do not cut the strips apart at the rind. Turn the rind into a circle and set to cook in a hot frying pan. Let cook very slowly until the fat is well drawn out from the pork, then remove and keep hot to serve as garnish for the fish. Two slices of pork will be sufficient for baking a slice of fish. Have the halibut cut a full inch in thickness. Sift two tablespoonfuls of flour and half a teaspoonful of salt on a board and lay a slice of halibut in it; pat gently so the flour may adhere to it; turn and flour the other side. Let the prepared fish cook in the fat, turning until both sides are well browned. Do not cook too fast. When done the fish will be moist, tender and juicy if cooked about ten minutes. Lay on a platter, garnish with parsley and the rinds of salt pork.

"You can make whipped cream? Pray what relief will that be to a sailor who wants beef?"

"Cum Grano Salis."

GOOD THINGS FOR THE TABLE.

A good salad to serve with game is prepared as follows: Drain the sirup from a can of peaches; arrange the halves of fruit on head lettuce and pour over the following dressing: Mix two teaspoonfuls of sugar with one teaspoonful of celery salt, one-fourth teaspoonful of salt, one-eighth teaspoonful of pepper, a few grains of cayenne, five drops of tabasco and add, gradually, four tablespoonfuls of corn oil, or olive oil, and two tablespoonfuls of lime juice.

Fudge Wafers.—Prepare a fudge by using two cupsful of sugar, one-half cupful of milk; one-third cupful of corn sirup, a tablespoonful of butter, boiled to the soft ball stage. Set away to cool, then add vanilla and maple; if chocolate is liked, a square of chocolate may be added and boiled with the mixture. Stir until beginning to thicken, then spread on graham crackers; cover with another and put away in a box to harden. These are nice to serve with tea.

Allerton Potato Salad.—Cut a cucumber in small dice; add an equal quantity of thinly sliced celery and half the amount of English walnut meats, broken very small; one-third the quantity of green pepper put through the meat chopper and squeezed dry in a cloth; add two cupsful of cold dried potatoes and mix with mayonnaise. Serve on a lettuce leaf a slice of tomato, a spoonful of the salad, another slice of tomato, and garnish with mayonnaise and shredded chives.

Canned peas, drained and mixed with a half-cupful of chopped pickles and the same amount of chopped peanuts, served with salad dressing makes a tasty salad.

Strawberry Pie.—Bake a pastry shell and when cold fill with crushed sweetened strawberries, top with sweetened whipped cream, chill and serve.

Snuggle Pudding.—Hollow out little cup cakes and fill with the following mixture: Three cupsful of prunes rubbed through a sieve or colander, one tablespoonful of gelatin dissolved in two cupsful of boiling water, one cupful of whipped cream, one teaspoonful of vanilla, and sugar to taste. Mix and set in a cool place to harden, then put into the cake cups when beginning to set.

Kellie Maxwell

FOR SUMMER WEAR

Abundance of Sport Silks for COOL BLOUSE FOR SUMMER
Skirts, Blouses, Frocks.

Canton Crepe in Pastel Tints and Elaborate Weaves Among the Attractive Materials.

Lovely as June foliage is the variety of sport silks for skirts, blouses and frocks. Satin, in the most exquisite shades, sport crepe of a heavy quality, blocked for the occasion, canton crepe in pastel tints, and elaborate weaves are among the attractive materials.

The organdies this season are of fine quality and wide variety of shade. Formerly one was fortunate to get each individual color, but this season there are several shades of each obtainable.

Five tones of pink are shown, ranging from flesh to sea shell, to peach salmon and light rose. The blues and yellows are likewise varied and the tans and browns are popular.

The spotted organdies are exquisitely dainty, especially the white and vivid red dots. Green and orange on a background of white make a pretty effect, and there are some delightful little patterns with a foundation of tan or cream that are interesting.

Dresses of simple charm are easily created from demure ginghams and the domestic patterns are as lovely as the imported designs.

Red and white checks in all sizes are favored and they promise to be very popular during the coming warm months.

Black stripes in plaid ginghams make clever designs and are especially attractive when combined with yellow shades.

Vivid green and lavenders with black create delightful effects, and there are many tiny pin checks sponsored by fashionable women.

Dainty, plain and tinted organdie, French voile, flit net, dotted swiss and linen for sport suits are all represented in the varied display of smart summer materials.

SWEATER COAT FOR SPORTS



This sweater coat of novel weave will find much favor for cool days at the seashore or for sport occasions.

Slip-on Sweaters.

The slip-on sweater is still considered quite chic—and is. But how slender one must be to look really well in this style!

NEW SPORT HATS ARE SMART

Many of the Season's Modes Designed to Be in Keeping With Attractive Sweaters.

This is going to be a sweater season, and perhaps it was with this idea in mind that many of the new hats were designed.

Gay sport silks, stitched taffetas, lovely embroidered fabrics, crisp organdies, all conspire to make smart hats for outdoor occasions.

For general wear there's a white sport hat that will give wonderful service, for it will combine with any colored costume.

A white faille silk hat that gained distinction through black silk embroidery was one of those pull-on affairs, rolled up in the front and back, and slightly pointed at the sides.

There was a soft crown unusually becoming, but it was the simple design of black silk that traced itself across the hat that was so original. This hat is ideal to wear with any colored silk sweater or sport dress.



Cool and charming for summer is this blouse of grass green silk, embroidered with fillets of the valley.

LAUNDRY HINTS TO REMEMBER

Woolens May Be Soaked in Weak Solution of Ammonia and Not Be Injured.

White cottons or linen clothes may be soaked to advantage all day or over night, writes a correspondent. It is a mistake to think that woolens cannot be soaked at all. Soak them in a weak solution of ammonia in barely warm water for half an hour. This will not injure the woolen and will make it easier to wash.

All clothes should be turned inside out in washing. Wash the outside first, then turn the clothes, wash on the inside and leave turned this way for drying. If you use a washing machine, a good plan is to soap the clothes right side out and then turn them as they are put into the washing machine.

All soap chips or soap powders should be thoroughly dissolved in boiling water before being used in the laundry. Sometimes washing preparations that are harmless if used in this way eat the clothes if allowed to rest in undissolved bits on the material.

Millinery Fashions.

The prediction that big hats would be the mode of the season seems in a fair way of being realized, despite the way some women cling to the smaller shapes. Some of the hats now to be seen on Fifth avenue, New York, suggest a comparison to a cartwheel. Last year it was the large straw hat, but this year the styles are to be far more general and shapes are to be seen in hair, malines and tulle. The light frames lend themselves to glycerin ostrich and flower trims.

A hat that emphasizes the charm and loveliness of a "jeune fille" is created from sky-blue taffeta, deftly embroidered in silk a trifle darker in shade. A rather large shape, with softly-gathered crown and drooping brim, is faced with pale-pink straw.

A slim pink ribbon is drawn about the crown and tied in the back with little streamers dripping off the edge. Just the thing to wear with a fresh blue organdie frock or a pink silk slip-on sweater.

Crisp yellow organdie formed one dainty hat designed to accompany a yellow-and-white crepe silk sport frock. It was a medium-sized model with a brim that drooped becomingly and a soft crown.

There was a tiny-fluted frill that bordered the brim, and a great swath of the material that was drawn about the crown and finished in a pretty, tea-rose effect at the front.

Stitched silk hats are soft and may be adjusted to any becoming shape.